

# TRUfree

Wheat  
& Gluten  
free

## Bread and Butter Pudding

A delicious gluten and wheat free Christmas dessert, perfect as an alternative to Christmas pudding.



Serves: 4

45 minutes

45 minutes

### Ingredients

1 Schar gluten free and wheat free Panetonne, wrapping removed and cut into 12 slices  
25g sultanas  
1 fresh peach with the skin and stone removed, then diced or a small can of sliced peaches, drained and diced  
25g caster sugar  
2 medium sized eggs  
50ml Sherry  
250ml whole milk  
½ - 1 tsp mixed spice

You will also need a 1 – ½ litre baking dish, lightly buttered.

### Method

1. Place the Panetonne slices into the prepared dish.
2. Sprinkle over the sugar, sultanas and then the peach pieces.
3. Whisk together the eggs, sherry and milk, and pour over the Panetonne.
4. Sprinkle the top with the mixed spice.
5. Leave to stand for 30 minutes, so that the Panetonne absorbs some of the liquid. Bake in an oven at 180°C/160°C Fan, Gas Mark 4 for 35 – 40 minutes until set and the top is crisp and golden.

Downloaded from: [www.trufree.co.uk](http://www.trufree.co.uk)

Nutrition Point Ltd, Station Court, 442 Stockport Road, Warrington, England WA4 2GW

TRUfree Careline: 0800 954 1982 (lo-call rate) Open 9am - 5pm, Mon to Fri | Email: [info@trufree.co.uk](mailto:info@trufree.co.uk)